

THE  
aVenue

FUNCTIONS  
& EVENTS

'AN EVENT VENUE REIMAGINED'



Tucked away in the heart of Darlingtonhurst, the aVenue is an intimate space with dramatic flair. Its detailed design and distinct finishes will leave your guests in awe of its unique beauty. As the winner of the 2024 Design Award from Better Future and the 2024 Local Business Award for Outstanding Bar, the aVenue stands out as a premier destination.

Whether you're planning an intimate gathering or a more lively event, the aVenue can accommodate your needs. From corporate events and launch parties to birthdays and everything in between, our team is dedicated to providing you with an unforgettable experience.

At the aVenue, we pride ourselves on offering complete customization to make your event truly special.

THE  
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# MAIN ROOM

Includes a pink grand marble bar, luxury furnishings throughout, an additional wet bar, perfect for ice sculptures, champagne displays, functional drink bay, grazing station, caviar tasting station, cake stand - an unlimited number of options.

Additional features include access to a cloak room, stunning marble host podium that you may use as a DJ booth if required. Other hidden features include a retractable pole for circ acts and a rigging point for lyra.

## CAPACITY

Seated	44
Cocktail	60



# THE PARKES

'The Parkes' is the perfect setting for any intimate gathering. Make your way through the stunning brass sliding doors into a truly spectacular room. Centered within 'The Parkes' is the wow feature - a human-sized brass birdcage, a sought-after place for photos, custom neon signage or an entertainment feature.

The room comes equipped with 2 smaller serving stations or bottle service areas for that VIP feel. Keep the doors open to seamlessly connect the two spaces for larger functions and events.

## CAPACITY

Seated	40
Cocktail	50
Full Venue	110

# VISUAL

The Parkes Room offers a wall-mounted 75" TV screen with HDMI and USB capabilities. Please ensure your USB is formatted to NTFS for compatibility.

If you require projectors or screens in the main area, the aVenue can arrange rentals for events upon request.

# AUDIO FEATURES

The aVenue's audio features include an in-house SONOS system, allowing you to play your own playlist. Our system supports third-party music apps such as Spotify, SoundCloud, Mixcloud, and more. Simply send us your playlist link via email, and we'll take care of the rest.

## FAQ:

Can each room play at its own volume?

**Answer:** Yes, we can independently set volumes for each room and even play separate playlists if needed.



# DJ EQUIPMENT

**Prefer a DJ? No problem!**

We have equipment available onsite for your very own DJ.

## Equipment list:

Pioneer XDJ-RR All-in-one console  
x 2 BOSE S1 PRO speakers

## FAQ:

1. Can we bring our own speakers?

**Answer:** No, unfortunately we can not allow for any additional speakers.

2. Can my DJ plug his own console into your speakers?

**Answer:** Yes, we can allow for DJ's to have their own console plugged into our speakers. (XLR Cables)

3. Can I book my own DJ?

**Answer:** Absolutely! Otherwise we can put you in touch with our talent agent to find match one based on your genre and budget.



# CREATE YOUR NEXT EVENT



## CHOOSE YOUR DRINK OPTION

Lets make your next party, function or event seamless with one of our drink packages or custom options. At Sydney's best event venue, we love providing you with simple & custom needs to enhance your party experience.



## CHOOSE YOUR MENU STYLE

Be spoiled for choice with our menu options designed and created by some of Sydney's Award Winning Chef's. Our options include cocktail, grazing tables, platters, sit-down 'to share' and a la carte. *\*Check out our new Live Sushi & Sashimi experience with Temaki Sydney.*



## ADDITIONAL OPTIONS \*ENTERTAINMENT

Looking to add extra 'WOW' factor to your function? Why not ask about our entertainment options. At the aVenue we can provide everything from DJ's, dance performers, cirq acts & lots more!



## ADDDITIONAL OPTIONS \*STYLING

From champagne towers, ice sculptures, centerpieces, installations and everything in-between, we can provide you the recommendations to the very best vendors for your event.



# 01

CHOOSE  
YOUR DRINK  
OPTION







# DRINK PACKAGES

*\*from*  
\$ **49** p/person

STANDARD

3 HRS \$49

4 HRS \$59

*\*from*  
\$ **85** p/person

GOLD

3 HRS \$85

4 HRS \$105

*\*from*  
\$ **119** p/person

PREMIUM

*\*free flowing champagne*

3 HRS \$119

4 HRS \$159

**CUSTOM**

CUSTOM / OPEN BAR  
MINIMUM SPEND CHARGED  
ON CONSUMPTION BASIS.



# DRINK PACKAGES

## STANDARD

*\*from \$49pp*

Beer (Corona / Asahi)  
House Red / White / Sparkling  
Juice & soft drinks  
Still & sparkling water  
Non-alcoholic wine

## GOLD

*\*from \$85pp*

Beer (Corona / Asahi)  
House Red / White / Sparkling  
House Spirits (Vodka, Gin, Tequila, Bourbon, Scotch, Rum)  
Juice & soft drinks  
Still & sparkling water  
Non-alcoholic wine

## PREMIUM

*\*from \$119pp*

Beer (Corona / Asahi),  
Red (Yangarra Shiraz / Nanny Goat Pinot Noir)  
White (2021 Shaw and Smith Sauvignon Blanc / Breganze Pinot Grigio, Italy)  
Champagne (Louis Roederer '244') *\*free flowing*  
Vodka (Belvedere)  
Bourbon (Makers Mark)  
Scotch (Glenfiddich 12 YO)  
Gin (Roku)  
Tequila (Patron Silver)  
Juice & soft drinks  
Still & sparkling water  
Non-alcoholic wine

\* OPEN BAR ON CONSUMPTION OPTIONS AVAILABLE

\* CUSTOM COCKTAIL PACKAGES AVAILABLE

# ON-CONSUMPTION INFO

At the aVenue, we offer a flexible on-consumption drink package option for events, allowing you to allocate your minimum spend towards drinks consumed during your event. This means that only the drinks ordered and consumed by your guests will be charged against your tab, providing a more tailored and cost-effective approach to managing your event's beverage budget.

As the event holder, you have the freedom to choose which drinks you'd like to include on your tab. For instance, you can opt to cover only our selection of house beers, wines, and spirits. This ensures that your budget is spent on the beverages you prefer while still offering a variety of options to your guests. If you'd like to add cocktails to your tab, you're more than welcome to do so. You can select up to six cocktail types from our menu for our bar to prepare if they are ordered, or to include as part of your tab.

For an added touch of sophistication, we highly recommend providing welcome drinks at all events to ensure a smooth start for your guests. Beers and bubbles work exceptionally well for this purpose. Our staff will provide tray service at the front of the bar, greeting your guests with their first drink and giving your event a premium feel right from the beginning.

This customisable approach allows for a guest-friendly experience, ensuring everyone has access to their preferred drinks while keeping your costs under control. The flexibility of our on-consumption drink package ensures that your event at the aVenue is both memorable and seamlessly managed.





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COCKTAIL  
PACKAGES

# WELCOME COCKTAIL PKG

1 HOUR WELCOME PACKAGE  
CHOOSE 2 COCKTAILS  
1 classic & 1 signature  
**\$59 P/PERSON**

1 HOUR WELCOME PACKAGE  
CHOOSE 4 COCKTAILS  
2 classic & 2 signature  
**\$79 P/PERSON**



## COCKTAILS ON CONSUMPTION

The 'cocktails on consumption' option is available at the aVenue on request. Please note we require a minimum of 5 days notice.

Cocktails can either be applied to your minimum bar spend or paid for by guests on consumption.

### HOW DOES IT WORK?

Choose 6 cocktails from our either our Classic or Signature menu for guests to choose from. *\*Prices start at \$20 each.*

If you require a larger selection please contact your event coordinator.





# MENU

## CLASSICS

Amaretto Sour

Aperol Spritz

Caipiroska

Cosmopolitan

Espresso Martini

Long Island Ice Tea

Lychee Martini

Manhattan

Margarita - Classic, Spicy, Tommy's

Martini - Gin or Vodka

Negroni

Old Fashioned

Whiskey Sour

## SIGNATURES

### Salted Caramel Espresso Martini

Vodka, Coffee, Salted Caramel Syrup, garnished with honeycomb crumble.

### Casa Sour

Tequila, Peach liqueur, lemon juice, sugar syrup, aquafaba

### Smoldering Patriarch

Talisker 10, Amaretto

### Toki Highball

Toki, grapefruit juice, soda

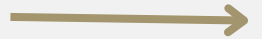
If you have any special requests please speak to your event coordinator to see how we can customise your selection.





# 02

CHOOSE  
YOUR MENU  
STYLE





# COCKTAIL

A cocktail offering with a difference. Accompany your next party, function or event at Sydney's best event venue with one of our simple, yet delicious cocktail options.

Designed for roaming for that party vibe explore our generous packages.

- **Minimum:** 30 guests
- **Duration:** 2.5-3.5 hours
- Prices applicable for events Monday to Sunday additional costs apply on public holidays.
- Christmas Eve & New Years Eve will apply & be quoted on each occasion.



## PACKAGES

**SILVER**  
\$75 p/p

3 hot, 3 cold,  
1 substantial,  
1 dessert

**GOLD**  
\$85 p/p

4 hot, 4 cold,  
1 substantial,  
1 slider or  
bowl food,  
1 dessert

**ELITE**  
\$99 p/p

4 hot, 4 cold,  
1 substantial  
1 slider  
1 bowl food  
2 desserts

# COCKTAIL MENU

## SERVED WARM

- Peking duck pancake wraps
- Minced turkey polpette, ginger, crispy shallot, toasted sesame (df) (gf)
- Balsamic glazed, Italian meatballs, shaved parmesan, herb dust (gf)(df)
- Cheeseburger spring roll, mustard, pickles & ketchup
- Tempura prawn, kewpie mayo, pork floss, spring onion (gf)(df)
- Butternut pumpkin arancini, roasted butternut puree, whipped vegan pesto (vegan) (gf)(df)
- Black bean, basil, sweet corn & salsa empanada (vegan) (df)
- Kale & onion pakora, mango cucumber chilli chutney, sweet potato crisp (vegan)(gf)
- Glazed quinoa, mushroom, cranberry & walnut 'meatballs',  
smoked eggplant dipper (vegan)(gf)(df)
- Beetroot & buckwheat falafel, beetroot relish (vegan)(gf)(df)

## SERVED COLD

- Rosemary compressed rockmelon & prosciutto (gf)(df)
- Chicken saltimbocca blini slider, prosciutto & sage crisp
- Smoked salmon tart, compressed salted cucumber, pickled granny-smith apple & red  
onion, horse radish crème fraiche, finger lime & dill (gf)
- Corn fritter, sriracha kewpie mayo, BBQ seasoned popped corn (v)(gf)
- Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime (v)(gf)
- Goat's cheese, onion jam & rocket petite savoury tart (v)(gf)
- Potato rosti, peppered beef, parmesan & pesto (gf)
- Corn fritter, Asian slaw & wood smoked salmon (gf)
- Jalapeno chicken, roasted corn salsa tartlet (gf)(df)

## SUBSTANTIAL

- Chicken satay, peanut sauce, crushed nuts & coriander (gf)(df)
- Mini free range chicken sandwich, lemon mayo, baby herbs
- Sumac spiced lamb & mint kofta, pickled cucumber raita (gf)
- Pulled pork urban bite, smokey BBQ sauce, pickles, cabbage slaw
- Mini cheese burgers, caramelised onion, relish, pickles (vegan & gf optional also available)
- Signature prawn & butter lettuce baby brioche (vegan & gf optional also available)
- Vegetarian spring roll, carrot & sweet chilli dipper (vegan)(df)
- Smokey "bacon", "egg", & zucchini vegan tart (vegan)(gf)(df)

## MINI SLIDERS

- Chicken schnitzel, cheddar, tomato, lettuce, mayo
- Pulled beef, pickles, creamy slaw, smokey bbq sauce (df)
- Smoked salmon, crème fraiche, dill, preserved lemon, baby spinach
- Mediterranean roasted vegetables, hommus (vegan)(df)(gf also available)**



## BOWL FOOD

Creamy feta, tomato & basil risoni (v)

Spiced veggie fried rice (vegan)(gf)(df)

Truffle, rosemary & wild mushroom risotto, walnut, parmesan, baby herbs, creme fraiche (v)(gf) (vegan available on request)

Penne pasta, roasted capsicum, tomato & basil sauce (vegan)(df)

Sri Lankan fish curry, steamed rice, chilli & chive oil coriander (gf)(df)

Butter chicken curry, minted yoghurt, steamed rice (gf)

## SOMETHING SWEET

French profiteroles

Chocolate brownie cubes, berry compote (gf)

Black forest mousse cups (vegan)(gf)(df)

Petite lemon curd tarts (gf)

Hot chocolate & frangelico shots, baby marshmallows

Apple & cinnamon sweet pastry tacos (vegan)

Little lamingtons, jam syringe

Caramel & shortbread triangles











# GRAZING TABLES

JUST CHEESE	\$15 p/p
CHEESE + CHARCUTERIE	\$17 p/p
GLAZED HAM	\$17 p/p
DUMPLING BAR	\$18 p/p
SASHIMI	\$18 p/p
LIVE OYSTER SHUCKING	\$20 p/p
<i>*plus chef's chargers</i>	
OYSTER TASTING	\$24 p/p
SUSHI & SASHIMI	\$24 p/p
CAVIAR	<b>*ENQUIRE</b>

*\*minimums required*





# GRAZING TABLES

## SASHIMI

\$18pp

Kingfish, tuna and fresh seasonal seafood,  
served raw and carved to order

## SUSHI & SASHIMI

\$24pp

Selection on hand made sushi,  
fresh seasonal seafood served raw and carved

## DUMPLING BAR

\$18pp

Selection of steamed seafood,  
meat and vegetarian dumplings  
served with a variety of dipping sauces

## OYSTER TASTING

\$24pp

Showcasing freshly shucked regional oysters from around Australia  
Sydney Rock, Pacific's & Flats

## GLAZED HAM

\$17pp

Served warm and carved to order served with mustards,  
pickles and soft rolls

## JUST CHEESE

\$15pp

Wide selection of both local and imported cheeses with  
various breads and classic accompaniments

## CHEESE & CHARCUTERIE

\$17pp

Selection of cured and smoked meats, cheeses,  
pickles and house-made chutneys





# PLATTERS

JUST CHEESE	\$349
JUST CHARCUTERIE	\$349
CHEESE + CHARCUTERIE + ANTIPASTO	\$379
FRUIT	\$250
FRESH SEAFOOD	\$435
DESSERT	\$310

- Prices per platter
- Round platters are 60cm in diameter
- Designed to serve 15-20 people





# PLATTER MENU

## JUST CHEESE

\$349pp

Cheddar, triple cream brie, quince, crackers & nuts

## JUST CHARCUTERIE

\$349pp

Prosciutto, sopressa, fennel salami, chorizo, smoked ham, rare roast beef, cornichon, tomato relish & sourdough crostini

## CHEESE, CHARCUTERIE & ANTIPASTO

\$375pp

Cheddar, triple cream brie, quince, crackers & nuts, prosciutto, sopressa, fennel salami, chorizo, smoked ham, rare roast beef, cornichon, tomato relish & sourdough crostini as well as marinated vegetables

## FRUIT

\$250pp

Fresh seasonal fruit

## SEAFOOD

\$435pp

30 peeled prawns, 9 whole bugs, 3 dozen Sydney rock oysters & 500g of smoked salmon with lemon, lime, mignonette & seafood sauce

## DESSERT

\$310pp

Selection of tarts, cakes, biscuits & berries



# SIT-DOWN 'TO SHARE'

A shared offering with a difference.

Accompany your next party, function or event at Sydney's best event venue with an interactive 'to share' style menu.

## GOLD

\$ **99** p/person

2 canape options on arrival  
2 cold plates 'to share'  
2 warm plates 'to share'  
1 dessert plate 'to share'

## PLATINUM

\$ **119** p/person

2 canape options on arrival  
3 cold plates 'to share'  
3 warm plates 'to share'  
2 dessert plates 'to share'

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# SIT-DOWN MENU

## COLD 'TO SHARE'

- Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)
- House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)
- Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)
- Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
- Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy
- Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon
- Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

## HOT 'TO SHARE'

- Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing
- 8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, BBQ zucchini and warm Israeli couscous
- Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)
- Free-range de-boned chicken moroccan spiced vegetables, sumac, cucumber yoghurt (gf)
- Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)
- Moroccan spiced grilled vegetables ,chermoula, chickpea, cucumber Rita

## DESSERT 'TO SHARE'

- Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
- Strawberry cheesecake coconut crumble strawberry ice cream
- Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

## ALL 'TO SHARE PLATES INCLUDE COMPLIMENTARY PLATTERS OF

- Green micro salad with shaved radish, red onion and cold-pressed dressing
  - Fresh baked bread rolls and Pepe Saya butter
  - Steamed baby potatoes with parsley butter and lemon



# A L A C A R T E

Looking for something more formal? Explore our a la carte options designed by one of Sydney's Award Winning Chefs.

Enjoy from our 2 or 3 course options, or ask about a customised menu designed to your taste.

\$ **115** p/person 2 COURSE

\$ **139** p/person 3 COURSE

\$ **119** p/person CUSTOM *\*from*

THE  
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# A LA CARTE MENU

## ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing  
De-boned baby chicken prosciutto, fetta, chestnut mushroom,  
broad beans, broth  
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs  
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe  
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

## MAIN

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
Peppered lamb loin, slow cooked shoulder, globe artichoke,  
broad beans, peas, jus  
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus  
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus  
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

## DESSERT

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream  
Salted caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream  
Coconut panna-cotta, mango, crumble, coconut sorbet  
Vanilla cheesecake, mixed berries, orange cardamom ice cream  
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

looking for a  
**UNIQUE**  
**EXCLUSIVE**  
experience?



IN CONJUNCTION WITH **TEMAKI SYDNEY** THE AVENUE IS PROUD TO PRESENT AN EXCLUSIVE OFFERING TO EVENTS



OPTION 1 \$80 PER PERSON

## PRE-SET

A simple pre-set option displaying an array of sushi & sashimi on the aVenue's island wet bar & ice display.

20pc per person

OPTION 2 \$120 PER PERSON

## LIVE CHEF

Meet Chef Marinos in person at your next event and experience his culinary experience in person.

**Includes:** Chef, 1 hour live show, dry ice display & blow torch

20pc per person







# MENU

PRE-SET \$80 P/P

LIVE CHEF \$120 P/P

Pre-set & Live Chef will include  
all menu items & Chef.

## NIGIRI

### Nigiri Salmon

Topped with mayonnaise

## SASHIMI

### Salmon Kingfish

Option to swap one Sashimi with Tuna

## ROCK OYSTERS

Fresh Sydney Rock Oysters

## EDAMAME BEANS

'to share'  
an addition to the 20pcs per person

THE  
aVenuE  
PARTIES FUNCTIONS EVENTS

## SUSHI ROLLS

### Dream Fire Roll

Tempura Prawn, Avocado, Cream Cheese, topped  
with Black Sesame, torched Salmon & sweet chilli  
mayonnaise

### Spicy Tuna Roll

Cooked Tuna, Cucumber, Cream Cheese, topped  
with fresh spring onion & spicy mayonnaise

### Califorina Salmon Roll

Raw Salmon, Cream Cheese, Avocado, topped  
with Orange Caviar

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Swap any of the above with one of the below

### Califorina Crab Stick Roll

Crab Stick, Cream Cheese, Cucumber, topped with  
spicy black & white sesame & mayonnaise

### Crispy Chicken Roll

Chicken schnitzel, cucumber, topped with onion  
flakes & mayonnaise

### Vegetable Roll

Cucumber, carrot, capsicum, avocado





# 03

ANY SPECIAL  
ADDITIONS TO  
YOUR EVENT?





# LET US ENTERTAIN

In conjunction with Verve Creative Entertainment the aVenue is proud to present an array of talent providing 'WOW' to any event!

Our entertainment options include, but are not limited to:

- Lyra / Circ acts
- DJ's
- Vocalists
- Live musicians
- Roaming entertainment acts

If you'd like to know more, or to see a full list of available talents and prices, please make a request via your event coordinator.



# VERVE PREV



# ADDITIONAL OPTIONS

Define your personality by adding one of our bespoke options to your party or event. The aVenue is dedicated in providing you with options that stand out from the rest.

Our partners can provide centerpieces, table décor, lighting setups, ice sculptures, florals, champagne towers and more!





# HAVE YOU SEEN OUR PHOTO FEATURE?

Taking centerstage in 'The Parkes' resides our stunning brass human-size birdcage complete with a swing.

Our feature has risen to popularity as the 'go to' backdrop for guest photos and installations.

Create a special space by styling with florals, balloons, neon signs, lights and more!

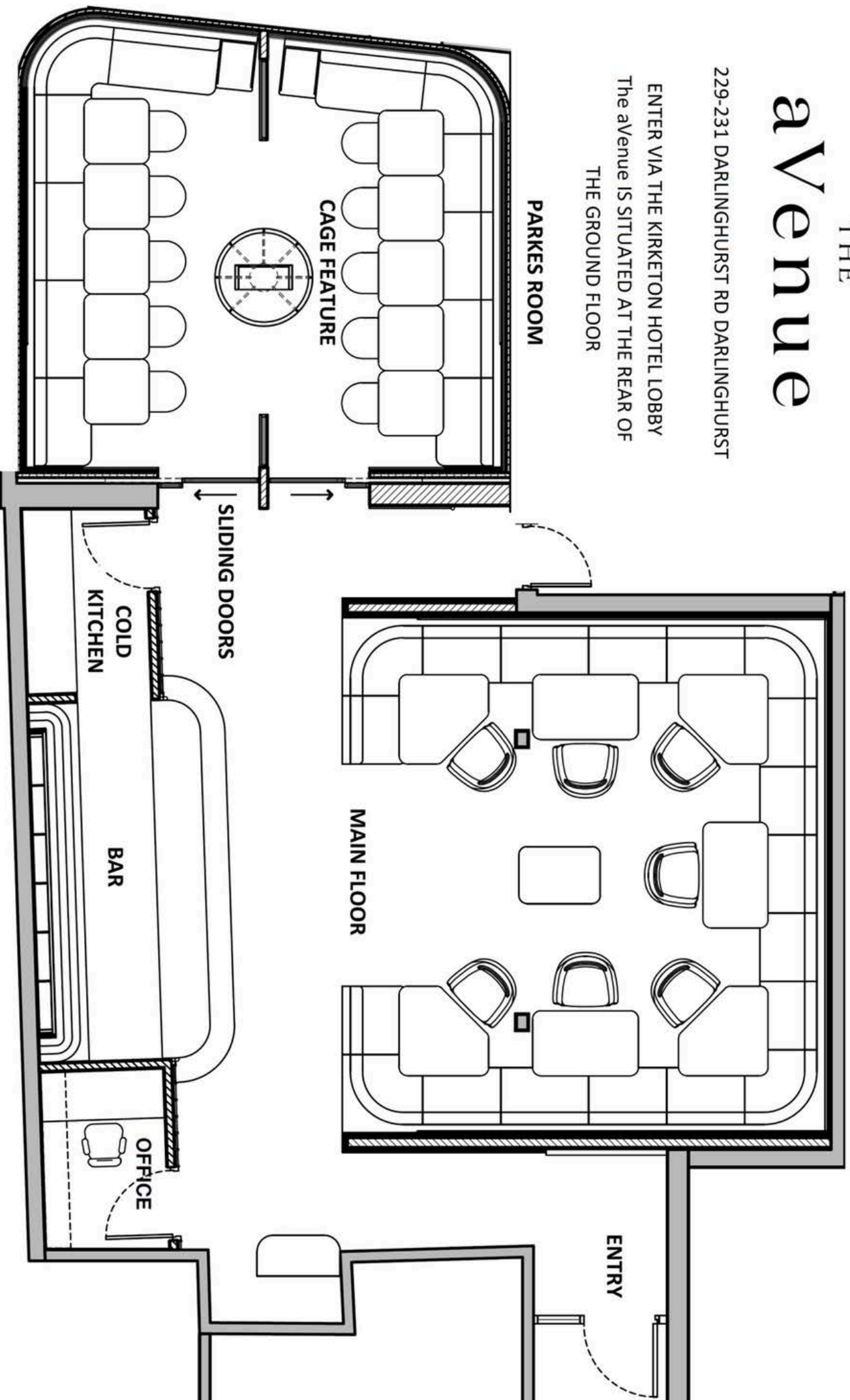




# THE aVenuē

229-231 DARLINGHURST RD DARLINGHURST

ENTER VIA THE KIRKETON HOTEL LOBBY  
THE AVENUE IS SITUATED AT THE REAR OF  
THE GROUND FLOOR





# TESTIMONIALS



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I RECENTLY HELD MY JEWELLERY LAUNCH  
EVENT AT THE AVENUE AND I COULDN'T  
BE HAPPIER WITH THE EXPERIENCE.  
FROM START TO FINISH, EVERYTHING WAS  
PERFECT THANKS TO LAURA AND HER  
TEAM.



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JUST WANTED TO SAY A HUGE THANK YOU  
TO LAURA FOR ORGANISING MY FRIENDS  
BIRTHDAY EVENT! THE SPACE WAS  
BEAUTIFUL, SERVICE WAS SUPER  
FRIENDLY, AND EVERYBODY HAD A GREAT  
TIME. DEFINITELY WILL BE  
RECOMMENDING THE AVENUE TO  
ANYBODY WHO NEEDS TO HIRE A SPACE  
FOR AN EVENT.



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PROVIDED ENTERTAINMENT AT THE  
AVENUE FOR A PRIVATE WEDDING  
ANNIVERSARY FUNCTION. GREAT NEW  
VENUE WITH FRIENDLY STAFF AND  
EVERYTHING YOU NEED FOR A FUN  
NIGHT. LOVED IT.  
WOULD HIGHLY RECOMMEND

THE  
aVenuE  
PARTIES FUNCTIONS EVENTS

**BOOKINGS +  
ENQUIRIES**

[www.theavenuesydney.com.au](http://www.theavenuesydney.com.au)

Ph: 0432 263 323

[bookings@theavenuesydney.com.au](mailto:bookings@theavenuesydney.com.au)

229-231 Darlinghurst Rd, Darlinghurst NSW 2010



# Booking Terms & Conditions

The Avenue on Darling Pty Ltd ACN: 665 208 417

## 1. Conditions of Hire

The hire / event holder is subject to these Terms and Conditions. By making a booking, you agree that you have read, understood, and agree to abide by these Terms and Conditions.

## 2. Bookings

To apply for a booking, please contact us directly in one of the following ways:

Visit: [www.theavenuesydney.com.au](http://www.theavenuesydney.com.au)

Email: [bookings@theavenuesydney.com.au](mailto:bookings@theavenuesydney.com.au) or via phone on 0432 263 323.

You, as the Hirer / event organiser, must be 18 years or over and sign these T's & C's.

All booking applications are processed Monday to Friday between 9.30am and 4.30pm, excluding public holidays.

## 3. Payment Policy

To secure your event date, a 50% deposit of the minimum bar spend is required within 72 hours of your Booking Request, along with the signed Terms and Conditions. Please note that some catering options may require a separate deposit.

The remaining balance must be finalised in full 14 days prior to the booking date. Payments can be made via direct deposit, credit card online via Stripe, or in person at the aVenue by appointment.

For event bookings made less than 14 days before the event date, full payment is due at the time of booking.

## 4. Cancellation Policy

- Cancellations more than 30 days prior to the event date will receive 100% refund.
- Cancellations with less than 30 days, but more than 21 days prior to the event date will receive a 70% deposit refund.
- Cancellations 21 days or less, but more than 14 days prior will receive 50% deposit refund.
- Cancellations with less than 14 days' notice will receive 25% deposit refund.
- All NO-SHOWS for an event will forfeit ALL payments in full.

Signed \_\_\_\_\_ Name \_\_\_\_\_

Date     /     /